

A-220

Food Processing Cleaner

No Foam Wash



Application

A-220 No Foam Wash A very high alkaline cleaner for use in food plant CIP applications where no foam is desired. A-220 is effective against multiple soils, especially proteins. A-220 contains a unique surfactant not only breaks the bond between soils and surfaces, but kicks in with superior defoaming action at temperatures above 120°F. **A-220** can be used in metered applications onto equipment surfaces, where no foam is again desired. Simply spray onto surface to be cleaned, let solution set for desired effect and rinse with potable water.

Advantages

- A Concentrated blend of Caustic Alkalis and a Low Foaming Surfactant.
- Very effective at temperatures above 120 degrees Fahrenheit
- Removes Protein soil deposits.
- Contains low foaming surfactants for use in systems where minimal foam is desired.
- The surfactant system creates a reduced solution surface tension that results in a better cleaning and more thorough rinsing.

- Excellent for removing proteins, vegetable stains and deposits, and baked on carbon.
- Contains a corrosion inhibitor to protect metals. Do not use on aluminum.

Product Data

- Product # A-220
- Color: Clear Colorless
- pH: 14
- Odor: faint chemical smell
- DOT Class: Corrosive 8

Product Utilization

- Washing processing equipment.

Special Reminders

CORROSIVE!! Wear Safety Gear. Do not pour into improper or unlabeled containers. Do not use on aluminum.

Limitations and Handling

- **Keep it away from children.**
- Material Safety Data Sheets are available in compliance with the worker's "Right To Know Law"
- If the msds is not available, call 1-800-456-4743 for a replacement.

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